

CLAIMS

1. A method for the prevention of defective ageing of white wines, **characterized in that**, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.
2. The method as claimed in claim 1, **characterized in that** said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.
3. The method as claimed in claim 1, **characterized in that** said glutathione-enriched yeast contains at least 1% of glutathione, and preferably at least 1.5% of glutathione, by weight relative to the weight of solids of the yeast.
4. The method as claimed in one of claims 1 to 3, **characterized in that** said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must, preferably in a proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.
5. The method as claimed in one of the preceding claims, **characterized in that** the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.
6. The method as claimed in any one of the preceding claims, **characterized in that** said glutathione-enriched yeast is introduced into the must in one or more of the following forms: active dry yeast, inactive dry yeast.

7. The method as claimed in one of the preceding claims, **characterized in that** said glutathione-enriched yeast consists at least in part of the yeast inoculated
5 into the must in order to carry out the alcoholic fermentation.

8. A fruit juice undergoing fermentation or after fermentation, **characterized in that** it comprises an
10 amount of glutathione-enriched yeast which provides at least 3 mg of glutathione per liter of juice, preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of juice.

15 9. The fruit juice as claimed in the preceding claim, **characterized in that** it comprises yeasts enriched in glutathione at more than 0.5% by weight of glutathione relative to the weight of solids of the yeast.

20 10. The fruit juice according to claim 8, **characterized in that** it comprises yeasts enriched in glutathione at at least 1%, and preferably at at least 1.5%, by weight of glutathione relative to the weight of solids of the yeast.

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11. A wine prepared by means of a method as claimed in one of claims 4 to 7.

12. A wine produced from a fruit juice according to
30 one of claims 8 to 10.